

Natunase BG BM Super

An efficient solution for Brewery Industry

Natunase BG BM Super is a food grade complex of enzymes produced by fermentation of selected strains of *Trichoderma reesei* and *Penicillium funiculosum*. The multi-component blend exhibits significant activity towards cellulose, hemicellulose, β -glucans and arabinoxylans. The enzymes in Natunase BG BM Super hydrolyse these NSP's and related carbohydrates often found in plant-derived substrates. Natunase BG BM Super is specifically formulated to hydrolyse the non-starch polysaccharides of barley, wheat, soy and other plant-derived substrates. Typical applications for Natunase BG include raw material processing, hydrolysis of plant-derived gums and treatment of fermentation media.

BENEFICIARY FUNCTIONS

- Natunase BG BM Super is effective for the hydrolysis of cellulose, hemi-cellulose, β -glucan, arabinoxylans and other non-starch polysaccharides that can cause viscosity problems in industrial processes.
- Treatment of non-starch polysaccharides with Natunase BG BM Super will reduce viscosity and improve process efficiency for unit operations such as filtration, ultra-filtration or centrifugation.

PRODUCT APPLICATION

Beta-Glucanase represents a group of carbohydrase enzymes which break down glycosidic bonds within beta-glucan, it performs hydrolysis of cellulose during drying of beans, Beta-Glucanase is used in textile industry as a fading agent. The preparation is mainly used in Malt extraction & beer-brewing in the mashing process to ensure efficient breakdown of β -glucans, pentosans and other gums. This reduces the viscosity of the solution and thereby increases the filtration rate of both wort and beer and haze is avoided. The enzyme is normally inactivated and removed during the industrial production process.

PRODUCT CHARACTERISTICS

Declared Activity	Beta-glucanase
Production Strain	<i>Trichoderma reesei</i> & <i>Penicillium funiculosum</i>
Occurrence	Powder
Appearance	Off-white to brown

OPERATING PARAMETERS

Temperature Range 40 – 75 Degree Celsius

pH Range 4.5 – 6.2

DOSING

0.4 - 0.6 kg per MT of solids

PACKAGING

Available in 25 Kg HDPE drums

PRODUCT SHELF LIFE

Recommended storage condition is below 25 degree Celsius with one-year shelf life

Preferred refrigerated and sheltered condition against sunlight

PRODUCT HANDLING

- Enzymes are proteins
- Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals
- Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact
- The product may create easily inhaled aerosols if splashed or vigorously stirred
- Spilled product may dry out and create dust
- Spilled material should be flushed away with water
- Avoid splashing
- Left over material may dry out and create dust.
- Wear suitable protective clothing, gloves and eye/face protection
- Contaminated cloths should be properly washed
- MSDS is supplied with the product. Follow MSDS safety instructions for more details